



	<b>Summer/autumn/spring weddings 2018</b>			<b>Winter weddings 2018 June/July/August</b>		
	Week	Fri	Sat	Week	Fri	Sat
For between 40 and 60 adult guests	R 869 pp	R 889 pp	R 933 pp	R 834 pp	R 856 pp	R 900 pp
For between 60 and 110 adult guests	R 755 pp	R 777 pp	R 821 pp	R 722 pp	R 744 pp	R 788 pp
For between 110 and 200 adult guests	R 654 pp	R 676 pp	R 698 pp	R 621 pp	R 643 pp	R 687 pp
For more than 200 adult guests	R 573 pp	R 595 pp	R 640 pp	R 541 pp	R 563 pp	R 607 pp
	<b>Summer/autumn/spring weddings 2019</b>			<b>Winter weddings 2019 June/July/August</b>		
	Week	Fri	Sat	Week	Fri	Sat
For between 40 and 60 adult guests	R 956 pp	R 978 pp	R1 027 pp	R 918 pp	R 942 pp	R 990 pp
For between 60 and 110 adult guests	R 831 pp	R 855 pp	R 904 pp	R 795 pp	R 819 pp	R 867 pp
For between 110 and 200 adult guests	R 720 pp	R 744 pp	R 768 pp	R 684 pp	R 708 pp	R 756 pp
For more than 200 adult guests	R 631 pp	R 655 pp	R704 pp	R 596 pp	R 620 pp	R 668 pp

African Boma Ceremony Times	All times are subject to availability and are on a first come first served basis		
	Jan, Feb, Mar, Oct, Nov, Dec	May, Jun, Jul, Aug	Apr, Sept
<b>Bush Chapel &amp; African Boa</b> <ul style="list-style-type: none"> <li>▪ Main garden not available for photos</li> <li>▪ In case of rain, ceremony will be moved to the African Boa</li> </ul>	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
<b>Stone Chapel &amp; African Boa</b>	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
<b>Garden &amp; African Boa</b>	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
The Zambezi Hall Ceremony Times	All times are subject to availability and are on a first come first served basis. Bush Chapel option not available with Zambezi Hall		
	Jan, Feb, Mar, Oct, Nov, Dec	May, Jun, Jul, Aug	Apr, Sept
<b>Stone Chapel &amp; Zambezi Hall</b>	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00
<b>Garden &amp; Zambezi Hall</b> <ul style="list-style-type: none"> <li>▪ In case of rain, ceremony will be moved to the Stone Chapel</li> </ul>	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00	Time to choose from: Any 8-hour period Latest time 16h00-24h00

## **FOR THE SERVICE included in the price per person:**

- The use of the Stone Chapel, Garden or Bush Chapel for the church service
  - A choice of carpet for the aisle (Red, white or black)
- Chair covers, tiebacks, wooden pulpit, register table with linen, DJ table with linen.
- Draping as displayed in the Stone Chapel windows and behind the wooden pulpit.

## **FOR THE RECEPTION included in the price per person:**

- The use of The Zambezi **OR** African Boma.
  - All tables and chairs available at Zambezi Point.
    - Chair covers (white, cream or black)
    - Tablecloths (white, cream or black)
- Organza overlays (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy)
  - Linen Overlays (dark green, white, African, lilac, red, black, cream, navy blue, peach, pink, zebra and burgundy)
- Tiebacks/sashes (orange, red, terracotta, black, bronze, coffee, dark pink, silver, mauve pink, gold, lilac, white, royal blue, olive green, cream and burgundy),
  - Linen or paper serviettes (please see ZP colours)
    - Cutlery, crockery, table numbers.

- Welcome drinks (sherry and juice) as well as a snack platter consisting of biltong, potato crisps, national cheeses, savoury biscuits and nuts on arrival.
  - Two jugs of juice and one bottle of sparkling wine per table.
    - A choice of one of our six delicious menus.
  - A cash bar with services, barman, glasses and ice - see Terms and Conditions (T&C) for times.
  - Bottomless craft beer on tap for all guests - see Terms and Conditions (T&C) for times.
- High-end beverage dispensing machines, giving guests FREE cappuccinos, hot chocolates, coffees etc. after the main meal is served, at the touch of a button.
  - Waiters for the setting the tables, serving of drinks for the guests, cleaning tables and any other odd jobs.
- A co-ordinator who will co-ordinate the entire wedding from first to last arrangements on our premises and also attends your wedding on the day.
- A three-hundred-rand discount on a mobile disco of your choice. This discount is only applicable if a disco is chosen from our pre-approved list. The list is available from our offices on request.
  - An overnight facility with breakfast included, for the wedding night at one of the following 2 facilities:  
Gabbata Country Lodge (Angelique 082 420 9013) OR Delectus Manor (012 548 9900)  
Please note that you can also use this facility to get dressed on your wedding day.
- Our lovely garden and open air antique studio for the taking of photos. Our tropical evergreen garden has a fountain, a bridge over the fountain, palm trees and many other features. Our antique studio features an old car, telephone booth and so much more.
- Fairy lights over the dance floor and guest areas in the African Boma. Draping with fairy lights over the dance floor and guest area in the Zambezi Hall.
  - A powerful 3 Phase diesel powered generator that will ensure your wedding will not be left in the dark.

## **OPTIONAL EXTRAS:**

- Flowers. We have our own florist on the premises and will see to all your floral needs. As it is our own florist, this means that the middle man is left out and we can guarantee best prices and service. The biggest advantage of course is that Zambezi Flowers only does flowers for Zambezi Point and for no other outside functions, which promises undivided attention to detail and to the client.
  - Under plates, draping and candles or any other decorating. (See Terms and Conditions).
- Zambezi Point offers a unique experience to be conveyed to the Chapel in a donkey cart! Our two donkeys Rofy and Jollie will be happy to make your dream “car” a reality for only R1 450. Our donkeys and horse are also available for your photo shoot at only R350.
  - DJ/Mobile disco (Please make sure that your DJ/Mobile Disco have a valid SAMRO & SAMPRA license)
    - Photographer, Videographer, Wedding Cake and Minister

## **GENERAL CONDITIONS:**

- All liquor must be purchased from Zambezi Point as we are a licensed establishment. No corkage is allowed.
- All tentative bookings made will only be valid for 7 days, after which they will be removed without further communication.
  - No outside caterers or self-catering is allowed.
- A deposit of R15 000-00 is required to confirm a booking. The deposit will be forfeited if the function is moved or cancelled. The deposit can be paid in three instalments.
  - Final payment is required 12 days before the function date.
  - All prices quoted include 14% VAT. This quotation does not serve as a provisional booking.
- If you and your guests and all service providers such as musicians etc. vacate the premises, as per T & C's and quote, you will receive a R1 000 cash back bonus. This is not a deposit. It is a gift from us to you.

- Overtime is available and charged per hour. To organize overtime for your function, speak to one of our co-ordinators.

Waiters @ R70 each (must be used)  
Barmen @ R100 each (must be used)  
Maître 'D x 1 @ R135 each (must be used)  
Coordinator x 1 @ R170 each (must be used)  
Venue Hire @ R1 250 each (must be used)  
DJ (Please arrange an overtime fee directly with your chosen DJ)

Since this quotation is such a voluminous document, the Zambezi Point T&C have not been attached. Please contact us ASAP should you find our quotation acceptable, in order to arrange that the T&C be faxed/sent or handed to you on your visit to Zambezi Point **BEFORE** a deposit is paid.

If any enquiries or help needed with the organising of your function, please contact us without delay.

Donné Bekker

## ZAMBEZI POINT GENERAL MANAGER

Visit us at <http://www.zambezipoint.co.za> or <http://www.facebook.com/zambezipoint> or <http://www.pinterest.com/zambezipoint/>

### OFFICE HOURS:

**(Rather make an appointment for personal attention)**

Mondays to Thursdays 08:00 to 16:30  
Fridays 08:00 to 14:30, Saturdays 08:00 to 12:30  
Closed on Sundays & Public Holidays



## SIT DOWN (add R40 to the price per person)

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
<b>Starters (Choice of one)</b>	Thai chicken and vegetable salad, Selection of fish served with herb sauce, Crusted shrimp with coconut chutney, Calamari salad with mayonnaise, Mushroom and herb pate served with melba toast, Chicken sauté with spicy peanut sauce, Roasted veggie salad with couscous, Roasted tomato and herb soup with a freshly baked bread roll and butter, Classic peri-peri chicken livers served with seeded bread, Creamy mushroom soup with a freshly baked bread roll and butter, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter, Savoury pancake served with a cheese sauce.
<b>Meat (Choice of two)</b>	Kebab - Lam & dry fruits, Chicken Cordon Bleu, Chicken pieces, Bobotie Individual, Steak & Kidney Pie Individual, Creamy Cajun Chicken Pasta Individual, Cottage pie Individual, Chicken pie Individual
<b>Starch (Choice of one)</b>	Mushroom rice, Spicy rice, rice with lentils
<b>Potatoes (Choice of one)</b>	Baked potatoes, Baby potatoes with garlic butter
<b>Vegetables (Choice of two)</b>	Honey pumpkin, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter, Sweet peas with mint, Sweet & sour pearl onions, Corn, Peas & carrots, Sweet carrots in an orange sauce
<b>Salads (1 bowl per table) (Choice of one)</b>	Greek, mix garden, potato, pasta, macaroni & mushroom, watermelon, mealie, peas, coleslaw, onions, carrot & pineapple, beetroot, curry noodle.
<b>Desserts (Individual) (Choice of one)</b>	Peppermintcrisptart, Lemon meringue tart, Sago with custard, Coffee caramel Cremora tart, Apple cake pudding with custard, Malva with custard, cheesecake, chocolate mousse, Milk tart, Crème caramel
Coffee and Tea	

**Items listed above are subject to availability and will be replaced if necessary  
Please add 20% to the menu price per person for special dietary preferences.**



## **SPECIALITY (Add R50 to the price per person)**

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters <b>(Choice of one)</b>	Thai chicken and vegetable salad, Selection of fish served with herb sauce, Crusted shrimp with coconut chutney, Calamari salad with mayonnaise, Mushroom and herb pate served with melba toast, Chicken sauté with spicy peanut sauce, Roasted veggie salad with couscous, Roasted tomato and herb soup with a freshly baked bread roll and butter, Classic peri-peri chicken livers served with seeded bread, Creamy mushroom soup with a freshly baked bread roll and butter, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter, Savoury pancake served with a cheese sauce
Entrée	Mussels in white wine sauce
Carvery <b>(Choice of one)</b>	Lam (150g) + mint jelly + gravy, Roast Beef - 135g pp + gravy, Gammon - 135g pp + mustard & applesauce
Meat <b>(Choice of one)</b>	Chicken Cordon Bleu, Goulash, Curry Lamb, Fish, Sweet & Sour Pork, Chicken pieces, Bobotie, Steak & Kidney Pie, Creamy Cajun Chicken Pasta, Cheesy Meatball Pie, Lasagne, Chicken Lasagne, Cottage Pie, Chicken pie, Chicken casserole, Sweet & sour chicken
Starch <b>(Choice of two)</b>	Couscous, Pap tert, Pap & Sheba, Mushroom rice, Spicy rice, Rice with lentils
Potatoes <b>(Choice of one)</b>	Baked potatoes, Baby potatoes with garlic butter
Vegetables <b>(Choice of two)</b>	Broccoli, Cauliflower, Green beans, Country mix, Honey pumpkin, Creamy spinach, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter, sweet peas with mint, Pumpkin bake, Creamy cabbage, Sweet & sour pearl onions, Corn, Peas & carrots, Sweet carrots in an orange sauce
Salads <b>(Choice of six)</b>	Greek, Mix garden, Potato, Pasta, Macaroni & Mushroom, Watermelon, Mealie, Pea, Coleslaw, Onion, Carrot & pineapple, Beetroot, Curry noodle
Desserts <b>(Choice of one)</b>	Individuals – Peppermintcrisptart, Lemon meringue tart, Sago with custard, Coffee Caramel Cremoratart, Apple cake pudding with custard, Malva with custard, Cheese cake, Chocolate mousse, Milk tart, Crème caramel

Coffee and Tea

**Items listed above are subject to availability and will be replaced if necessary**

**Please add 20% to the menu price per person for special dietary preferences.**

## VIP BUFFET (Add R60 to the price per person)

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters <b>(Choice of one)</b>	Biltong, cashew nuts and feta salad and a homemade vinaigrette, Biltong & dry fruit kebab, Thai chicken and vegetable salad, Selection of fish served with herb sauce, Crusted shrimp with coconut chutney, Calamari salad with mayonnaise, Mushroom and herb pate served with melba toast, Chicken sauté with spicy peanut sauce, Roasted veggie salad with couscous, Roasted tomato and herb soup with a freshly baked bread roll and butter, Classic peri-peri chicken livers served with seeded bread, Creamy mushroom soup with a freshly baked bread roll and butter, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter, Savoury pancake served with a cheese sauce
Carvery <b>(Choice of one)</b>	Lam (150g) with mint jelly + gravy, Gammon - 135g pp + mustard & apple sauce, Roast Beef - 135g pp + gravy
Meat <b>(Choice of one)</b>	Oxtail, Chicken Cordon Bleu, Fish, Sweet & sour pork, Goulash, Curry lamb, Bobotie, Steak & Kidney Pie, Cheesy Meatball Pie, Lasagne, Creamy Cajun Chicken Pasta, Chicken pie, Chicken casserole, Chicken pieces, Sweet sour chicken, Chicken Lasagne, Cottage Pie
Starch <b>(Choice of one)</b>	Spicy rice, Rice with lentils
Potatoes <b>(Choice of one)</b>	Baked potatoes, Baby potatoes with garlic butter
Vegetables <b>(Choice of two)</b>	Broccoli, Cauliflower, Green beans, Country mix, Honey pumpkin, Creamy spinach, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter, Sweet peas with mint, Pumpkin bake, Creamy cabbage, Sweet & sour pearl onions, Corn, Peas & carrots, Sweet carrots in an orange sauce
<b>Cold meat and fish platter</b>	
Salads <b>(Choice of six)</b>	Mix garden, Potato, Macaroni & Mushroom, Pasta, Watermelon, mealie, peas, coleslaw, onion, carrot & pineapple, beetroot, curry noodle.
Desserts <b>(Choice of one)</b>	Individual – Peppermint crisp tart, Lemon meringue tart, Sago with custard, coffee caramel Cremora tart, Apple cake pudding with custard, cheese cake, Malva with custard, Chocolate mousse, Milk tart, Crème caramel

Coffee and Tea

**Items listed above are subject to availability and will be replaced if necessary**

**Please add 20% to the menu price per person for special dietary preferences.**

## **5 COURSE (Add R70 to the price per person)**

Snacks on arrival	A Platter with savoury biscuits, national cheeses, biltong, potato crisps and nuts on arrival
Starters <b>(Choice of one)</b>	Biltong, cashew nuts and feta salad and a homemade vinaigrette, Turkey in vol-au-vent with white wine cream sauce on rice, Mushroom and herb pate served with melba toast, Chicken sauté with spicy peanut sauce, Roasted veggie salad with couscous, Classic peri-peri chicken livers served with seeded bread, Garlic roasted baby potatoes with crispy bacon bits drizzled with Greek dressing and chives, Savoury pancake served with a cheese sauce
Soup <b>(Choice of one)</b>	Roasted tomato and herb soup with a freshly baked bread roll and butter, Creamy mushroom soup with a freshly baked bread roll and butter, Butternut soup with a hint of cinnamon and served with a freshly baked bread roll and butter
Fish <b>(Choice of one)</b>	Selection of fish served with herb sauce, Crusted shrimp with coconut chutney, Calamari salad with mayonnaise, Mussels in white wine sauce
Carvery <b>(Choice of one)</b> Meat <b>(Choice of one)</b>	Lam (150g) with mint jelly + gravy, Gammon - 135g pp + mustard & apple sauce, Roast Beef - 135g pp + gravy Oxtail, Chicken Cordon Bleu, Sweet & sour pork, Goulash, Curry lamb, Bobotie, Steak & Kidney Pie, Cheesy Meatball Pie, Lasagne, Creamy Cajun Chicken Pasta, Chicken pie, Chicken casserole, Chicken pieces, Sweet sour chicken, Chicken Lasagne, Cottage Pie
Starch <b>(Choice of two)</b> Potatoes <b>(Choice of one)</b> Vegetables <b>(Choice of two)</b>	Couscous, Mushroom rice, Spicy rice, Rice with lentils Baked potatoes, Baby potatoes with garlic butter Broccoli, Cauliflower, Green beans, Country mix, Honey pumpkin, Creamy spinach, Sweet potatoes with a hint of buttery ginger, Corn on the cob with butter, Sweet peas with mint, Pumpkin bake, Creamy cabbage, Sweet & sour pearl onions, Corn, Peas & carrots, Sweet carrots in an orange sauce
Salads <b>(Choice of six)</b>	Mix garden, Potato, Macaroni & Mushroom, Pasta, Watermelon, mealie, peas, coleslaw, onion, carrot & pineapple, beetroot, curry noodle.
Desserts <b>(Choice of one)</b>	Individual – Peppermint crisp tart, Lemon meringue tart, Sago with custard, coffee caramel Cremora tart, Apple cake pudding with custard, cheese cake, Malva with custard, Chocolate mousse, Milk tart, Crème caramel

Coffee and Tea

**Items listed above are subject to availability and will be replaced if necessary**

**Please add 20% to the menu price per person for special dietary preferences.**